PLANT FACT SHEET

Use with caution

This plant can be harmful if it is eaten raw, in large amounts or without the right preparation. Read the whole fact sheet before use.

Fritillaria affinis var. affinis

GENUS *Fritillaria* **FAMILY** Liliaceae

COMMON NAMES Narrow-leaved Fritillary

EDIBLE PARTS AND USES

Edible parts: Roots

Caution: Most fritillarias are poisonous if eaten.
The bulbs are steamed or boiled.

DESCRIPTION

A bulb plant. A herb that keeps growing from year to year. The stems are slender and single. They are 20-50 cm tall. There are 2 rings of narrow tapering leaves. The flowers are white and bell shaped.

HABITAT

It grows in meadows and grassy spots from sea level to high mountain valleys.

NOTES

There are about 100 Fritillaria species.
Fritillaria lanceolata Pursh. is now Fritillaria affinis.
Fritillaris lanceolata Torr. is now Fritillaria biflora

REFERENCES

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/c0559d26-df95-47e5-8f26-955481502363